



BRUNO

Antipasti

Prosciutto di Parma Bruschetta con Conserva di Fichi
Thin Sliced Imported Prosciutto di Parma with Fig Jam over Crouton
\$10

Salmone Marinato con Insalata di Finocchi
Sliced House Marinated Citrus Salmon with Fennel Orange Salad
\$10

Carpaccio di Tonno con Olive Kalamata Tapenade
Fresh Tuna, Balsamic Vinaigrette, Spicy Olives, Tomato Tapenade
\$11

Cozze alla Veneziana
Mussels Sauteed with White Wine, Zucchini and Onions
\$9

Vongole alla Diavolo Bianco
New Zealand Clams, Sauteed with Scallions and Garlic in a Spicy Clam Broth
\$10

Antipasto Caldo della Casa
Baked Shrimp, Clams Casino, Eggplant Rollatini, Stuffed Mushrooms, Fried Calamari
\$13

Crostini di Polenta con Ragu' di Funghi e Mascarpone Gratinato
Polenta Crouton with Wild Mushroom Ragu and Mascarpone Gratin
\$9

Insalata

Insalata alla Cesare

Classic Caesar Salad

\$9

Insalata Speciale

Roast Beets with Orange, Apple, Cumin and Imported Goat Cheese

\$10

Insalata Mista

House Mesclun Salad

\$9

Insalata di Pere e Rucola

Arugula with Walnuts, Pears and Shaved Parmesan Cheese

\$10

Primi

Ravioli del Giorno

House Made Pasta, filled with the Days Special Filling

\$18

Fettucine con Ragu' di Funghi

Fresh Fettucine with Mushroom Ragu'

\$18

Spaghetti con Salsa di Pomodoro e Basilica

Spaghetti with Tomato Basil Sauce

\$16

Linguine alle Vongole in Salsa Bianca

Linguine with New Zealand Clams in a White Wine Sauce

\$18

Bucatini con Scampi allo di Scoglio e Zucchine

Bucatini with Rock Shrimp and Zucchini

\$18

Risotto Del Giorno

Risotto of the Day

\$20

Contorni

Brussel Sprouts with Pancetta Sauteed Spinach with Garlic Roast Potato
Caponata (Sicilian Vegetable Salad) Broccoli Rabe with Garlic and Oil

\$6

Pesce

Filletto di Salmone con Lentiche e Verdure Brasato

Filet of Salmon over Braised Fall Vegetables, Lentils with Fresh Grated Horseradish
\$24

Tonno alla Griglia, Broccoli Rabe, e Pomodori Arrosto

Grilled Marinated Tuna with Broccoli Rabe and Oven Roast Tomato
\$25

Pesce Intero del Giorno

Whole Fish of the Day, with Oven Roast Tomato, Potato and Balsamic Onion
Market

Pesce Misti con Couscous Siciliana

Pan Seared Seafood and Fish over Sicilian Couscous
\$22

Spigola in Padella con Ratatouille

Pan Seared Striped Bass with Braised Vegetables and Herbs
\$24

Carni

Costoletta di Vitello alla Griglia

Grilled Veal Chop with Wild Mushrooms, Sauteed Escarole and Beans
\$29

Vitello alla Milanese

Classic Pan Fried Breaded Veal Chop with Arugula Salad
\$27

Filetto di Maiale alla Griglia

Herb Rubbed Tenderloin of Pork, Grilled and Sliced over Bitter Greens
\$22

Agnello con Caponata e Salsa Verde

Rack of Lamb with Sicilian Vegetable Salad and Mint Pesto
\$28

Bistecca alla Fiorentina

Porcini Rubbed Rib Eye Steak, Grilled with Potato and Spinach
\$26

Pollo al Limone con Spinaci

Lemon Chicken with Sautéed Spinach, Capers, Olives and Roast Lemon
\$18

Mezzo Pollo al Forno

Half Free Range Roast Chicken with Braised Greens and Garlic Mashed Potatoes
\$20

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